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United States
Department of
Agriculture

Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

September 1981

Issuances of the Meat and Poultry Inspection Program

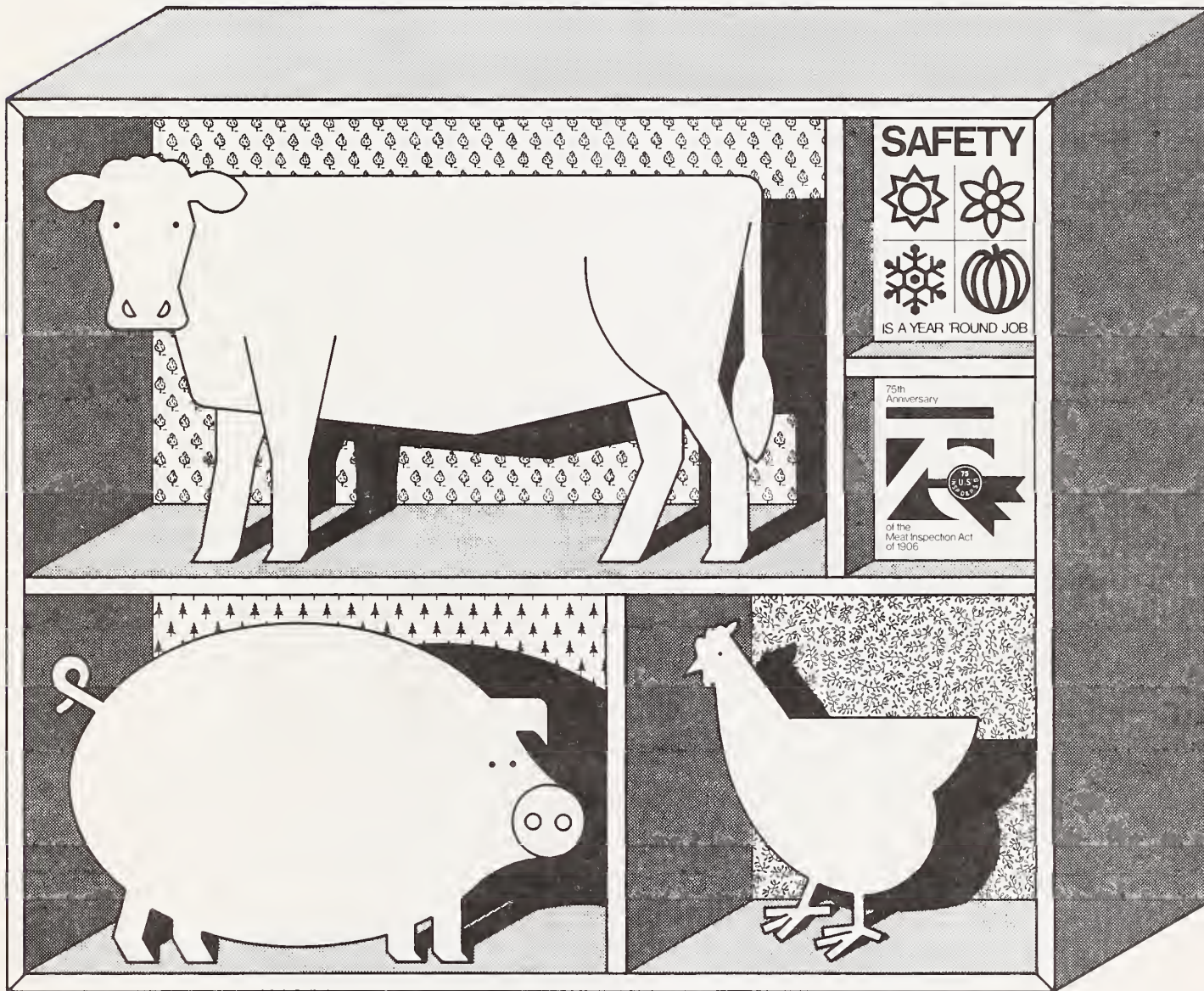


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INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before August 31, 1981, and obsolete bulletins canceled March 30, 1981, through August 31, 1981. Bulletins not appearing on this list (except those published after August 31, 1981) are obsolete and should be removed from active files.

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	FO/A S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)
211 2/20/73	Net Weight Compliance	PLS/G Q
235 3/15/73	Nutritional Labeling	PLS/F EA-ET, U-U-2
263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2
367 8/1/73	Meat Trimmings	PLS/H Q,P,T,U, U-2
388 8/10/73	Meat Trimmings	PLS/H Q,P,T,U
392 8/10/73	Cured Meat Product Labeling	PLS/F Q,P,T, U-U-2

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
418 8/31/73	Labeling Standards for Certain Cooked Sausages	PLS/F Q,P,T,U-U-2
456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR/D Q
542 12/26/73	Labeling USDA Specification Product	PLS/F Q,P,T,U-U-2
553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS/F Q,P,T,U-U-2
563 1/2/74	Labeling Frozen Dinners	PLS/F Q,P,T,U-U-2
586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	ISR/G Q,P,T,U-U-2
611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
629 3/5/74	Sorbitol in Cooked Sausages	PLS/G Q,P,T,U-U-2
648 3/20/74	Sampling Method for Estab- lishment Not Using the Online Plan for Ready-to-Cook Young Chickens	ISR/C Q,P,T,U-U-2
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	ISR/C All MPI Codes
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes
75-3 1/2/75	Control of Canning Opera- tions Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2
75-29 2/11/75	Labeling Required Features	PLS/F P,Q,S,U-U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-0 P,Q,S,T,U, U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-0,P, Q,S,U
75-105 7/15/75	Asbestos Filters	PFE/B A-0,P, Q,S,U,U-2

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	ISR/A A-O,P,Q, S,U
76-29 2/20/76	Canning Operations and Critical Control Factors	ISR/G A-O,P,Q,S,T, U,U-2
76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Perform- ance	MFS/A EA,EI,EJ,EM
76-58 4/15/76	Meat Branding Inks	SS/F A-O,P,Q,S, U,U-2 (Issuances)
76-60 4/16/76	Labeling Meat Quality & Yield Grades	PLS/F A-O,P,Q,S, U,U-2
76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	WSDS/A A-O,Q
76-136 8/25/76	Import Certification	FPS/J A-O,P,Q,S
76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	ISR/G A-O,P,Q,S, T,U,U-2
77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	PFE/B A-O P,Q,S,U,U-2
77-18 2/9/77	Labeling Meat Quality and Yield Grades	STS/F A-O P,Q,S,U,U-2

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
77-19 2/9/77	Water Reuse	SDS/B A-0 P,Q,S,U
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	SDS/B (Issuances)
77-65 5/13/77	Thirty-Thirty Test for Percent Pump	SDS/G A-0 P,Q,S,U, U-2
77-66 5/17/77	Energy	PFE/A (Issuances)
77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-0,P,Q,S
77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	SS/K A-0,P,Q,S
77-91 6/29/77	Minimum Count	TS/G A-0,P,Q,S,U
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	PFE/B A-0,P,Q,S,U, U-2
77-114 8/26/77	Residue Sampling Requirements	SS/K A-0,P,Q,S, U-2
77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)
78-16 2/7/78	MPI Directives Checklist	IC/A M90,M07-M12, M50
78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
78-35 3/16/78	Establishment Numbers	WSDS/A M90,M09,M10
78-40 3/28/78	Disposition of Contaminated Poultry Carcasses	ISR/C M90,M09-M12, M25,M29,M93
78-48 4/19/78	Sequenced Inspection	ISR/C M90,M09-M12, M25,M29
78-55 5/12/78	Imprest Fund Payments	MPI/DA/A M90
78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90,M09-M12, M22,M28,M32, M50
78-63 6/6/78	Implementing Bacon Regulations	PLS/G M90,M09-M12, M22,M28,M32, M50
78-72 7/14/78	Label Approval for Product Intended for Export	PLS/F M90,M09-M12, M94
78-74 7/14/78	Implementation of the Bacon Regulations and Sampling Programs	TS/D/G M90,M09-M12, M22,M28,M32, M50
78-84 8/8/78	Alerting Food and Drug Administration of Repeat Violators	SS/K M90,M09-M12, M50
78-85 8/8/78	Bacon Sampling Requirements-- Monitoring and Confirmation	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04
78-86 8/8/78	Bacon Sampling Requirements-- Retention Phase	MPI/DA/G M90,M09-M12, M22,M28,M32, M50,M04

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
78-87 8/10/78	Inspection of Contract Specification Product	FO/G M90,M09-M12, M94,M95,M50
78-90 8/22/78	Cooked and Roast Beef	ISR/FO/G M90,M09-M12, M18,M28
78-95 9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10
78-101 10/5/78	Bacon Sampling Requirements	FO/G M90,M09-M12, M22,M28,M32, M50,M04
78-105 10/16/78	Stork Continuous Type Retorts	PFE/B M90,M09-M12, M94,M50
78-107 10/19/78	Labeling Poultry Breasts	FO/F M90,M09-M12, M15,M17
78-110 10/26/78	Labeling of Proprietary Mixtures	PLS/F M90,M09-M12, M27,M28,M50
78-111 10/26/78	Reinspection of Poultry Necks and Giblets	AM&PMI/C M90,M09-M12, M25
78-122 11/22/78	Performance Awards Program for Veterinary Medical Officers and Food Inspectors	MFS/A M90,M09-M12
78-126 11/27/78	Export of Poultry to West Germany	FPS/J M90,M09-M12, M25,M27
78-128 11/27/78	Export of Equine Meat	FPS/J M90,M09-M12, M25,M27

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78-129 12/1/78	Cooked Beef from Argentina	FPS/J M90,M09-M11, M14,M04
78-133 12/5/78	Conditions of Use of Accepted Equipment	PFE/B M90,M09-M12, M94,M95,M50
79-2 1/8/79	Silicone Sealants and Adhesives	SCIENCE/B M90,M09-M12, M94,M50
79-12 2-1-79	EEC Requirements for Continuous Chillers	TS-AMPMI/D M90, M09-M13, M25, M27
79-14 2/12/79	Standards of Performance	MFS/A M90,M04
79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12
79-33 4/30/79	Boneless Meat Reinspection of Reconditioned Lots	PPIS/G M90,M09-M12, M18,M28,M50
79-40 5/4/79	Modified Traditional Inspec- tion	TS-API/C M90,M92,M94, M09-M12
79-42 5/7/79	Poultry Carcass Inspection Program-Ducks	TS-API/C M90,M09-M12, M50,M94
79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12, M15,M18,M94
79-51 5/10/79	Dissemination of Laboratory Results	FO/A M90,M92
79-63 6/13/79	FSQS Form 6200-1	Science/I M90,M09-M12, M04

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79-65 6/19/79	Spray-on Polyurethane	PFE/B M90,M09-M12, M94,M95,M50
79-68 6/21/79	Use of Iodine in Processing Water	FESS/B M90,M09-M12, M94,M50
79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90,M09-M12, M94
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90,M09-M12, M25
79-75 7/23/79	Protection of Potable Water Supply on Official Premises	FESS/B M90,M09-M12, M94
79-83 8/3/79	Swab Test on Premises	Science/K M90,M09-M12, M94,M04
79-85 8/8/79	Inspection of Imported Lamb and Mutton Carcasses	PPIS/J M90,M09-M11, M14,M04
79-87 8/14/79	Poultry Parts with Abdominal Muscle	FPS/J M90,M10,M11, M14,M04
79-91 8/23/79	Utilization of Energy	FESS/B M90,M09-M12, M94
79-99 9/26/79	Mailing to Residue Samples	DA-MPI/K M90, M09-M12, M25, M26, M04
79-105 10-2-79	Use of Plastic Strip Doors	FESS/B M90, M09-M12, M93-M95, M50
79-107 10/25/79	DES Certification Require- ments for Canada	FPS/J M90, M09-M12, M26, M28

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79-111 11/8/79	The Reuse of Brine on Product in Impervious Casings	FESD/G M90, M09-M12, M28
79-113 11/19/79	Export Shipments to Singapore Transiting Hong Kong	FPS/J M90, M09-M12, M94
79-115 11/28/79	Testing of Canadian Pork for Sulfonamide Residues	FPS/J M90, M09-M11, M14, M04
79-117 12/4/79	Reduction in Quantity of Contents	MPSLD/F M90, M09-M12, M94
80-1 1-22-80	Correction to MPI Bulletin 77-114	RES/K M90, M09-M12, M50
80-2 1-29-80	Humane Handling and Slaughtering	SISP/D M90, M09-M12, M16, M26, M50
80-4 1-29-80	Sampling Plan for Turkey Carcasses with Necks	TS/SISP/C M90, M09-M12, M25
80-5 1-29-80	Export of Poultry to U.S. Forces in West Germany	FPS/J M90, M09-M12, M25, M27
80-9 2-12-80	Export of Edible Meat/ Byproducts for Animal Food to France	F/PS/J M90, M09-M12, M26, M28
80-10 2-25-80	Use of Additional Unidentified Microbial Inhibitors Info. from Laboratories	FO/K M90, M09-M12, M04
80-14 3-21-80	Submission of Weekly MP Form 404	IEDM/I M90, M10, M11, M12, M18, M22, M28, M32

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80-15 3-13-80	Change in Residue Records Sent to Residue Evaluation and Surveillance Division, Science	FO/K M90, M09-M12, M04
80-18 3-18-80	Treatment of Meat with Chlorinated Water	FESD/B M90, M09-M12, M94, M50
80-20 3-21-80	Export of High-Quality Beef to the European Economic Community (EEC)	FPS/FO/J M90, M09-M12, M26, M28
80-22 3-28-80	Deceptive Labeling Practices	MPI/DA/F M90, M09-M12, M94, M50
80-26 4-29-80	Export of High-Quality Beef to the European Economic Community (EEC)	FO/FPS/J M90, M09-M12, M26, M28
80-27 5-5-80	Diagnostic Pathology Laboratories	Science/K M90, M09-M12, M04
80-31 6-18-80	Guidelines for the Dis- position of Gall-Contamin- ated Giblets	TS/C M90, M09-M12, M15, M94
80-32 6-18-80	Use of Bovine Tongues to Remove Loose Hair from Carcasses	D M90, M09-M12, M16, M26
80-34 7-1-80	Inspection of Tuberculin Reactors	FO M09-M12, M90
80-36 7-2-80	Eligibility of U.S. Estab- lishments to Export to Canada	FP/J M90, M09-M12, M94
80-38 7-15-80	Reduction of Injuries	Science/K M90, M09-M12, M50

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80-39 7-15-80	Export of Poultry to French Polynesia	FPD/J M90, M09-M12, M25, M27
80-40 8-5-80	Clarification of MPI Bulletin 80-1	Science/K M90, M09-M12, M50
80-45 8-28-80	Meat Plants Eligible to Export to the United Kingdom	FPD/J M90, M09-M12, M26, M28
80-46 9-3-80	Preparation of Companion Samples for Chemical Analyses	Science/K M90, M10-M12, M04
80-48 9-19-80	Submission of Weekly MP Forms 403 and 404	IEDM/I M90, M10-M12, M16, M18, M20, M22, M28, M31, M32
80-52 10-15-80	Partially Defatted Cooked Fatty Tissue	CP/MPSLD/F M90, M09-M12, M94, M50
80-53 10-24-80	Export of Fresh Beef to Australia	FPD/J M90, M09-M12, M26, M28
80-54 10-24-80	Poultry Salami Product Labeling	CP/MPSLD/F M90, M09-M12, M94, M50
80-55 10-28-80	Export of Beef to Taiwan	FPS/FO/J M90, M09-M12, M26, M28
80-57 11-7-80	"Turkey Ham" Labeling Requirements	MPSLD/F M90, M09-M12, M25, M27
80-58 11-10-80	Export to the Netherlands .	FO/FPD/J M90, M09-M12, M26

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80-59 11-12-80	STOP Reporting Problems	Science/K M90, M09-M12, M04
80-60 11-17-80	Pseudorabies and Hog Cholera Surveillance	FO/K M90, M09-M12, M26
80-61 11-18-80	DES Certification Require- ments for Canada	FPD/J M90, M09-M12, M26, M28
80-62 11-18-80	Export of Casings to Italy	FPD/J M90, M09-M12, M94
80-64 11-21-80	Export of Product not for Human Food to the Netherlands	FPD/J M90, M09-M12, M26
80-67 12-5-80	January 1, 1981, Changeover Date for MP Form 404 Quarterly Reporting	IEDM/I M90, M09-M12, M28
80-68 12-12-80	Livestock Slaughter Data	FO/I M90-M09-M12, M21, M26
80-70 12-31-80	January 25, 1981-Effective Date on Regional Realignment	ODA M90, M92, M15, M16, M17, M18, M93, M94, M95
81-1 1-2-81	Import Certification	FPD/J M90, M09-M12, M14
81-2 1-2-81	Export of Meat and Poultry to Canada	FPD/J M90, M09-M12, M94
81-3 1-2-81	Export of Products for Pet Food Manu- facture to Canada	FPD/J M90, M09-M12, M25, M27

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81-6 1-8-81	Handwashing Facilities at Outside Inspection Stations	SISP/TS/C M90, M09-M12, M25, M29
81-9 2-11-81	Humidify STOP Incubators	Science/K M90, M09-M12
81-11 2-12-81	Export of Consumer-Size Prepackaged Products to France	ECS/J M90, M09-M12, M94
81-12 2-20-81	Export Certificates for DOD Products	ECS/J M90, M09-M12, M26, M28
81-13 3-4-81	New Policy of Listing of Approved Labels and Markings of Delisted Plants at Ports of Entry in Canada	ECS/J M90, M09-M12 M94
81-14 3-30-81	Submission of Samples for Biological Residue Analyses	Science/K M90, M09-M12, M04
81-16 3-30-81	Export of Beef Pizzles to Japan	ECS/J M90, M09-M12, M26, M28
81-18 4-15-81	Export of Meat and Meat Products to Poland	ECS/J M90, M09-M12, M26, M28
81-19 5-11-81	Export Certificates for Military Supply Depots in U.S.	ECS/J M90, M90-M12, M94
81-20 5-11-81	Recognized Laboratories for PCB Analysis	Science/K M90, M09-M12, M94, M50, M04
81-22 5-14-81	Recognized Laboratories for the TEA Nitrosamine Analysis	Science/K M90, M09-M12, M94, M04
81-23 5-19-81	Export of Meat and Poultry to Canada and General Export Requirements	ECS/J M90, M09-M12, M94

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
81-25 6-5-81	Removal of Mature Chicken Heads Before Post-Mortem Inspection	SISP/TS/C M90, M09-M12, M25, M27
81-26 6-8-81	Enzyme Declarations on Meat Products	MPSLD/F M90, M09-M12, M94
81-27 6-22-81	Approval of Partial Plant Quality Control Programs	PPID/G M90, M09-M12, M94
81-28 6-23-81	Requirements for Certifying Poultry Plants for Export to the United Kingdom (UK)	ECS/J M90, M09-M12, M25, M27
81-29 6-26-81	Proper Completion of Export Certificates	ECS/J M90, M09-M12, M94
81-31 7-8-81	Export of Meat and Poultry to Sweden	ECS/J M90, M09-M12, M94
81-32 7-8-81	Export of Inedible Meat and Poultry Products to Canada	ECS/J M90, M09-M12, M94
81-33 7-27-81	FSIS Data Center Mailing Address	IEDM/A M90, M09-M12
81-34 7-29-81	Form MP-215, Condition of Reinspected Poultry	SISP/C M90, M09-M12
81-35 8-6-81	Slaughter Dates on Product for Export	ECS/J M90, M09-M12, M94
81-36 8-11-81	MPI Data Center Mailing Address	IEDM/A M90, M09-M12
81-37 8-20-81	Export of Poultry Products to the Netherlands	ECS/J M90, M09-M12, M25, M27

NUMBER/ DATE	SUBJECT	ORIG. STAFF CATEGORY DIST. CODES
81-38 8-27-81	Equipment and Procedure Requirements for Processing Gizzards	SISP/C M90, M09-M12, M94
81-39 8-31-81	Nutrition Labeling Quality Control	SLD/F M90, M09-M12, M94
81-40 8-31-81	Meat Branding Ink	SCI/F M90, M09-M12, M94
81-41 8-31-81	Label Declaration For FD&C Yellow No.5	SLD/F M90, M09-M12, M94
81-42 8-31-81	Recognized Laboratories for the TEA Nitrosamine Analysis	SCI/K M90, M09-M12, M94, M04
81-43 8-31-81	Form MP-215, Condition of Reinspected Poultry	SISP/C M90, M09-M12,
81-44 8-31-81	Recognized Laboratories for PCB Analysis	SCI/K M90, M09-M12, M94, M50, M04

BULLETINS DELETED 1/

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Paul Ragan
Director
Regulations Division

1/ The letter next to the originating staff abbreviations or to the number of the bulletins deleted is the bulletin category.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

SEPTEMBER 1981

CHANGE: 81-9

MAINTENANCE INSTRUCTIONS

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BULLETINS CANCELLED

Changes on pages 247 through 250 cancel MPI Bulletins 80-9, 80-39, and 81-11.

determined by cooking or heating temperatures (turkey rolls).

(i) Product. The following products may be handled: comminuted sausage with pork heated to 140° F. or higher; smoked hams, loins, picnics, butts, and other smoked pork items labeled "fully cooked;" "watercooked hams;" "whole chicken and turkey carcasses;" "water and steamcooked poultry parts."

Pork or pork ingredient items removed from smokehouse or cooking chamber at 137° to 140° F. are excluded. Normal inspection is required for taking temperatures and for releasing such products, unless requirements described under minimal inspection are met.

(ii) Management's responsibility.

A designated plant employee will:

1. Keep a file of all temperature records or recording charts--identified by date, product, and piece number.

2. Inform the inspector at least 24 hours in advance of product to be cooked and/or smoked.

3. Hold smoked or cooked product until released by the inspector.

4. Satisfactorily present product or raw materials for inspection.

(iii) Inspector's responsibility

The inspector shall:

1. Once or twice a week (limited inspection), spot check processing times and temperatures, procedures, and operational sanitation.

2. Require establishment to weigh sufficient samples of products to verify proper shrink, if applicable.

3. Examine physical characteristics of finished product to verify adequate processing.

4. Temporarily check a process if apparent or suspected temperature violations have occurred (e.g., a change in processing procedure, equipment, or plant personnel).

(4) Rendering. Fats of all species may be rendered even though anti-oxidants are used, provided the establishment maintains all records and inventories on antioxidants, all raw fats are acceptably presented for inspection, and rendered fats are available for reinspection and/or laboratory sampling.

(5) Refining. Animal fats and oils may be refined, blended, hydrogenated, and deodorized, provided:

1. Products for processing are acceptably presented for inspection.

2. Sufficient finished product is available for random sampling.

3. Plant's compliance history is acceptable to RD.

4. Management maintains meaningful records showing raw product and finished product inventories.

(6) Grinding. Grinding that is incidental to cutting and wrapping of customer owned swine and beef carcasses or parts thereof is permitted if (1) operations are designated by the area supervisor as limited based on production or number of employees; (2) product is distinguishable by appearance from other product in the plant and is limited to fresh pork sausage, ground beef and/or hamburger prepared without additives except for permitted seasonings, spices, and flavorings; (3) only those source materials described above are used and they are available for inspection before grinding; (4) ground product is available for inspection before removal from the plant.

6.22 MINIMAL INSPECTION

Unannounced visits to plant(s) and/or department(s) are required at least every two weeks during designated production activities.

(a) Meat and Poultry Operations

(1) Packing, shipping. Properly

marked meat and poultry products may be packed into shipping containers bearing marks of inspection and may be shipped.

(2) **Canning-retorting, labeling.** Canned product may be retorted, provided the inspector observes placing of cans in retorts, knows that steam pressure is applied, cans are properly coded, and labeled cans are available for inspection the following day.

(b) Meat Operations

(1) **Carcass breaking.** Breaking carcasses into primal parts is permitted, provided they are previously identified to the inspector.

(2) **Bone digesting.** The inspector must examine the product for wholesomeness before operation.

(3) **Smoking, cooking, rendering.**

(i) No label or temperature restrictions. These operations are allowed, provided: trichinae control restrictions are not applicable; label restrictions are not determined by cooking or smoking; products or raw materials are presented for inspection before operations; finished product is available for reinspection.

Products involved but not limited to these operations are: frankfurters, pastrami, various loaves, scrapple, chili, lard, etc.

(ii) Label or temperature restrictions. Smoking and/or cooking operations for product requiring label or trichinae temperature control may be conducted, provided:

1. Sufficient thermocouples are used to measure product temperature in various places within the smokehouse.

2. One or more thermocouples are in the smokehouse to record its temperature.

3. Recording chart has military time print with intervals of 15 minutes to correlate time element with temperature readings.

4. Each thermocouple reading on the chart is clearly identifiable by number, color, or shape.

ber, color, or shape.

5. Chart is marked by each thermocouple at intervals not greater than once every 72 seconds. This should clearly identify variations due to opening doors and changing thermocouple location.

6. Door enclosing the recording chart has facilities for sealing with official seals.

7. Product's name, date, and smokehouse identification are shown on recording charts, retained by establishment, but available to the inspector.

8. Inspector is present to observe thermocouple insertion into or withdrawal from product. In cases where the inspector is not present to observe insertion into product, the plant shall designate to the IIC a person responsible for marking and initialling the starting time on the recording chart. *

9. After smoking or cooking, product is held until released by the inspector. *

6.23 ASSIGNMENT

Minimal and limited inspection shall be done by assigned inspector; however, supervisors may perform additional "odd-hour" inspections.

Inspection intensity (for limited or minimal inspection) is as the one given to similar operations on normal assignment.

Limited or minimal coverage shall assure compliance with regulations, standards, and instructions.

Visits should be scheduled to prevent a definite pattern.

6.24 IMPROPER PROCEDURE: ACTION

When insanitary conditions or improper procedures are observed in a plant or department under limited or minimal inspection, they shall be corrected immediately and reported through supervisory channels to the regional office. The report will be kept on file and become evidence for possible inspection suspension.

Table 18.8 - Cooked meat equivalency

Laboratory results Cooked meat protein (Percent)	Fresh meat equiva- lency of cooked meat (Percent)
23.9 - under	100
24 - 28.9	75
29 - 31.9	62.5
32 - 35.9	56.25
36 - over	50

If the analysis of one sample of hash known to have been made primarily from the cooked meat shows between 33 and 35 percent meat or that known to have been prepared from fresh meat shown 47 to 50 percent fresh meat, further samples should be taken to determine if the average will show 35 percent or 50 percent, respectively. Results on single sample of hash prepared from cooked meat showing less than 33 percent cooked meat or one prepared from fresh meat showing less than 47 percent fresh meat should be interpreted as representing product containing insufficient meat.

Although inspection control is the principal basis for determining compliance with regulations, results of chemical analysis can be used to supplement this control. The results of analysis for fat and moisture are to be used as a basis for determining whether or not product is in compliance with respect to these components since limits on these are based on finished product.

18.37 COOKING AND BONING (POULTRY)

When poultry products or poultry food products are heat processed, the inspector assures that approved processing procedures are followed including:

1. Measurement of specified minimum internal temperature.

2. Assurance that product is processed according to type of heating.

3. Verification that finished product has characteristics typical of heating method stated on label.

To be labeled "fully cooked," "ready-to-eat," "baked," or "roasted," poultry must reach an internal temperature of 160° F, except that cured * and smoked poultry rolls or other * cured and smoked poultry products must * reach an internal temperature of * 155° F. *

To measure internal temperatures, use immersion-typed meat thermometer, inserted in the thickest muscle tissue (breast and thigh, not in contact with bone tissue).

(a) Raw Poultry

Raw deboned poultry products may be heat processed by moist or dry heat, or by a combination of both.

Large portions of entire pieces of deep muscle tissue (breast, thigh, or both) are satisfactory for fabrication into a roll or log with skin and fat (not exceeding natural proportions) with seasonings and, frequently, gelatin.

(b) Open Kettle Cooking

Open kettle cooking of thawed, ready-to-cook poultry is the most common method, and may be done in steam jacketed or various direct heat kettles. Poultry carcasses of about same size are placed into kettles and covered with water or broth. Cooking at boiling temperature shall continue until meat can be readily removed without falling from bone. Good commercial practices permit two to four batches or raw poultry to be cooked in the same broth. Skinning fat and replacing moisture loss due to evaporation are usually done as conditions warrant.

Open kettle precautions also apply to pressure-type cooking procedures.

(c) Partial Cooking

Partial cooking of poultry products is not allowed. However, product to which heat is applied incidental to subsequent processing procedure may be removed from a cooker for such processing, provided it is immediately returned to a cooker in the same establishment and is fully cooked to the temperatures required by § 381.150 of the poultry inspection regulations.

(d) Chilling

Cooked poultry--whole carcass or "halves" (front or back halves)--may be chilled in air, flowing water, broth or ice. Contact with chilling liquids shall not exceed 30 minutes. Cooked individual parts--split carcasses, backs, breasts, drumsticks, thighs, etc.--may be chilled in ice, air, or water sprays with a continuous drainage. Procedures other than those listed herein must be approved by

* TS-PPID.

(e) Poultry Meat Rolls

(e) Poultry Meat Rolls

When fabricated poultry meat products are not brought to sterilization temperatures, time, temperature, and cleanup must be given special attention.

The following time and temperature limitations are necessary to comply with regulations:

1. If roll cooking or roasting does not begin within 30 minutes after fabrication, rolls shall be placed in shallow pans or on wire racks to speed cooling. They shall be refrigerated immediately to 40° F. or lower until put into the oven.

2. Cooking operations should be continuous and so timed that cooking cycle is completed during plant approved work schedule. Thus, the inspector may check temperature without overtime.

3. In operations where cookout juices are recovered, take the following precautions:

a. Juices shall be kept in a kettle at 160° F. or higher until used. Juices to be carried over to the next day, shall be put in containers of a size to facilitate cooling, and placed under refrigeration at 40° F. or lower.

b. Natural juices may not be held more than 48 hours unless frozen.

4. Keep to a minimum any time lags which permit product to attain temperatures suitable to bacterial growth.

All equipment must be kept clean. Example:

1. Kettle and other containers shall be completely cleaned and sanitized when emptied.

2. Any equipment used must be made of a material capable of being sanitized. Brushes are not suitable for distributing seasoning on product.

3. Ovens and racks shall be cleaned as often as necessary to prevent buildup of cooked material on surfaces.

4. Cross-contamination of raw and cooked product must be prevented.

(f) Deboning

Deboning cooked poultry by hand, mechanically, or both is acceptable, provided bones are removed. The laboratory may be used as an adjunct to visual inspection to assure mechanically deboned poultry meets the requirements.

(g) Contamination Prevention

To prevent contamination, the following practices shall be permitted and receive attention by the inspector:

1. Use of knives and plastic or hard rubber cutting boards.

2. Frequent sanitizing of operator's hands during deboning and following interruption of work, and sanitizing knife handles, aprons, etc.

also required: "This product has been treated for the destruction of trichinae by freezing under USDA control for (number of) days at (-°) C." Use whichever is applicable, a, b, or c of 22.35(a)(4)(ii). Freezing dates for such pork must also be shown on shipping carton labels and on MP Form 81 as required for all frozen meat/byproducts.

(6) Bulk product; storage. Bulk product may be stored, trichinae treated, and packed in a cold storage operating under Identification Service. In such case, labels (interior and exterior) will bear an inspection legend with an establishment number in the 3,000 series. MP Form 412-11 must show name, address, and establishment number of producing plant; and name, address, and establishment number of the cold storage.

(7) Cuts, packages. When boneless or bone-in cuts weighing less than 6½ pounds are wrapped or packaged, wrapping or package should show: (a) name, location, and license number (inspection legend) of preparing plant; (b) species and name of cut; (c) net weight; and (d) packaging date.

Individual packages or cuts shall be in containers showing above labeling features.

* **(8) Labeling.**

* **(i) Shipping containers.** Shipping
* containers must bear all mandatory
* labeling information. An insert with
* inspection legend and plant number
* must be placed on top of product
* inside shipping container. Freezing
* dates must be shown on outside labels.
* All individual containers placed
* within a shipping container shall be
* fully labeled.

* **(ii) Consumer-size packages.** All
* consumer-size prepackaged meat and
* poultry products must bear labels
* printed in French (bilingual) labels

are acceptable) indicating net quantity in metric units and optimal date of utilization in addition to the other label features required by U.S. regulations.

French officials accept a seller/importer contract arrangement permitting net weight printing at production point or in France.

Some examples in which the optimal date of utilization may be applied are: "To be consumed preferably before (month and year)", or "Date of manufacture or date of freezing (month spelled out, day and year) followed by the length of optimal utilization." The French have recommended a period of 18 months for meat products and frozen offals.

(9) Processed product. Use MP Form 412-12 to certify processed meats, including edible fats. Official inspection seal should be placed on lower left part of the certificate. Duplicate labels are not required for packaged and labeled product certified with this form.

Retail packages. All canned or frozen meat or meat food products in containers, to be sold at retail or institutional levels, shall be marked with date or code date of packing. Date marking of packages or cans may be in figures or in code. If shown in code, such code must be given to French Ministry of Agriculture by exporter or his agent. Code information should be directed to: Service de La Repression des Fraudes, Ministère de l'Agriculture, Paris, France.

Frozen product, meat or edible by-product imported in large packages (bulk), is not covered by this rule.

(10) Unscalded stomachs. See 22.17(b).

(11) Casings. MP Form 412-12 shall be used with MPI seal impression.

Casings may be certified from unofficial premises, provided:

a. Plant preparing casings is open at all times to Federal inspectors.

b. Inspections are made periodically to insure that proper hygienic standards are maintained.

c. Casings are from animals slaughtered under Federal inspection.

d. Inspected plants from which casings are obtained shall be recorded under Item II "Origin of the Foods."

(b) Poultry Products

Issue MP Form 506, MP Form 81, and MP Form 82. These forms must be signed by an MPI veterinarian. The name of the ship by which the product is transported should be shown on MP Form 506 and MP Form 82 (under "remarks").

(1) **Eligible product.** The only poultry product which can be shipped to France from USA are livers. With the exception of livers, the shipment of poultry is prohibited from countries in which the use of arsenicals, antimonials, and estrogens in poultry production is not forbidden by law.

* (2) **Labeling.** See (a)(8)(i)(ii).

(3) **Freezing.** Product must be frozen and stored at -12°C . ($+10.4^{\circ}\text{F}$.) or below. Other freezing requirements are the same as for meat (see 22.35(a)(4)).

(c) Horsemeat

(1) **Carcasses.** Sides and quarters derived from horses slaughtered in the U.S. may be exported from any official plant.

(2) Imported horsemeat.

Horsemeat imported into the USA and handled in official USDA plants is not eligible for export to France as USA product.

(3) **Boneless cuts.** Boneless horsemeat and cuts may be shipped only from plants approved by French authorities.

* (i) **Application.** France will not
* allow any more plants to be certified.

(ii) **Requirements.** French requirements for horsemeat boning and cutting plants are:

1. Plant must be well maintained and observe strict sanitary rules.

2. Packing rooms must be separate from (but may be directly connected with) boning/cutting rooms.

3. Galvanized metal equipment which contacts meat is not permitted.

* * *

(4) **Intestines.** Horse intestines, stripped free of contents without the use of water for rinsing and packed in salt, may be certified on MP Form 412-12. Cartons should be marked "Horse Intestines - For Export to France."

(d) Products Not For Human Consumption

(1) Edible product for animal

food. Such product must meet all the requirements of edible product except those for carton marking and certification. Cartons must bear all required features including inspection legend and be marked "Use Restricted to Animal Food-For Export to France". Issue MP Form 140 along with the appropriate export certificate (MP Form 412-3 or 414-3). Only those plants in France which are authorized by the French officials may receive meat and offals intended for pet food. The name, address and approval number of the destination establishment must be shown on MP Form 140.

Certificates must also be marked "Use Restricted to Animal Food" and be signed by an MPI veterinarian.

Other French requirements will not apply to this product.

(2) **Pharmaceutical products.** Issue MP Form 17.

(3) **Calf stomachs for rennet.** Issue MP Form 415-3 with the following additional certification on the reverse:

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"The product was (a) derived from calves showing no pathological changes at time of slaughter in a federally inspected abattoir, and (b) handled, prepared, and shipped following every normal rule of hygiene."

22.36 FRENCH POLYNESIA (TAHITI)

In addition to indicating the slaughter and freezing dates on the export certificates and on individual containers, the following is required:

For fresh frozen pork and pork products, the following statement must be typed on the reverse of MP Form 412-3: "This product has been treated for the destruction of trichinae by freezing under USDA control for (number of) days at (-)° C." Acceptable temperatures and periods of freezing are:

- a. 30 days at -15° C. (+5° F.),
- b. 20 days at -23° C. (-9.4° F.), and
- c. 12 days at -28° C. (-18.4° F.).

The Polynesians limit the storage of frozen meat and poultry products to 12 months; therefore, they prefer that the product exported be no more than 6 to 8 months old.

Pork or products containing pork which are shelf stable or those which have been heated to an internal temperature of 58° C. (137° F.), such as sausage or smoked ham, may be exported to French Polynesia provided the heat treatment is specifically mentioned on the export certificate.

- * Export certificates are required
- * for all poultry products including
- * soups.

22.37 GERMANY (EAST)

(a) Meat Byproducts

Use MP Form 412-3. Upon plant's request, the MPI veterinarian signing the certificate may certify and sign on its reverse side the following required information:

1. Byproducts were produced in plants under constant veterinary supervision.

2. Animals, from which byproducts were obtained, originate from stock

free of acute animal epidemics--hog pest, hoof-and-mouth disease, etc.--during the last 3 months.

3. Animals from which byproducts were obtained were examined by a veterinarian, before and after slaughter, and were found healthy.

4. Territories through which swine were transported to port of loading, and port of loading itself, were not subject to any traffic restrictions for swine pest and hoof-and-mouth disease.

5. Byproducts are fit for human consumption without any restrictions, and do not contain any preservatives.

6. Wrapping material used is acceptable from a veterinary hygienic viewpoint.

7. Means of transportation have been disinfected with procedure recognized by legal authority. Means of transportation and condition of loading correspond to minimum requirements.

8. Animals from which byproducts were obtained were not treated with estrogens, hormones or other active substances, nor with sedatives forming residues in the organism which are dangerous to human health.

Hog cholera restriction. Hog pest is the European term for hog cholera.

(b) Poultry Products

On an individual request basis, veterinary inspectors may state on export certificates covering shipments passing through East Germany that USA is free from hoof-and-mouth disease.

22.38 GERMANY (WEST)

(a) Plant Approval

(1) Application. Plants interested in exporting meat or poultry products to Germany must contact the circuit supervisor through the inspector in charge, and submit a completed MP Form 31, Establishment Application for Export of Meat or Poultry.

Type of operations--slaughter, processing, cutup--should be identified on MP Form 31. Upon application receipt, RD will assign a veterinarian to review

the plant and determine whether it meets the German requirements. Upon completion, RD forwards it with his
* recommendations to ECS for transmittal to the German Government.

(2) Requirements.

(i) Meat plants.

1. Separate facilities for slaughtering suspect animals or acceptable arrangement for such slaughtering at other official plants.

2. A health certification, for each employee working with meat, to be carried out at time of hiring and thereafter annually. Health certificates must be kept on file and available to the inspector in charge.

3. Provisions for cleaning and disinfection of livestock transport vehicles, either on or off the premises of official plant.

4. A separate room or area for flushing, cleaning, and separating stomachs and intestines. If this operation is not separate from the slaughter area, provisions must be made for effectively confining wastes and splash from other operations by such means as partial partitions, separate drainage, etc.

(ii) Poultry plants. The requirements for poultry plants may be found in the German ordinance, "GVFGI," available at regional offices.

(3) Plant certification. When MP Form 31 is approved and signed by FO, German authorities will be notified. The effective date of a plant's eligibility will be upon official publication of the plant's identity in West Germany's "Bundesgesetzblatt." This will be transmitted to RD's when
* received by ECS. Plants will be certified according to type of operation (slaughter, cut-up, processing).

(4) Storage eligibility. Product for export to Germany must be stored either in official premises or in approved warehouses operating under Identification Service. Cold storage

warehouses must submit a completed application (MP Form 526) to RD to be approved. RD will furnish names of such approved storages to ECS for transmittal to the German government.

(b) Certification

(1) Meat. For all meat products, issue MP Form 412-3 and in addition: MP Form 410-10 for fresh meats and edible organs; MP Form 410-11 for processed meats; MP Form 410-12 for pork; and MP Form 410-13 for beef.



UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

SEPTEMBER 1981

CHANGE: 81-9

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page (numbered 81-9)
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SUBCHAPTER A - MANDATORY MEAT INSPECTION

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SUBCHAPTER C - MANDATORY POULTRY PRODUCTS INSPECTION

116a	116a
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Pen-and-Ink Change

On page 70 of the meat inspection regulations, please change the second section number "316.6" to read "316.7"

§ 329.7 Procedure for seizure, condemnation, and disposition.

Any article or livestock subject to seizure and condemnation under this part shall be liable to be proceeded against and seized and condemned, and disposed of, at any time, on an appropriate pleading in any United States district court, or other proper court specified in section 404 of the Act, within the jurisdiction of which the article or livestock is found.

§ 329.8 Authority for condemnation or seizure under other provisions of law.

The provisions of this part relating to seizure, condemnation and disposition of articles or livestock do not derogate from authority for condemnation or seizure conferred by other provisions of the Act, or other laws.

§ 329.9 Criminal offenses.

The Act contains criminal provisions with respect to numerous offenses specified in the Act, including but not limited to bribery of Program employees, receipt of gifts by Program employees, and forcible assaults on, or other interference with, Program employees while engaged in, or on account of, the performance of their official duties under the Act.

PART 330-[RESERVED]

PART 331-SPECIAL PROVISIONS FOR DESIGNATED STATES AND TERRITORIES;
AND FOR DESIGNATION OF ESTABLISHMENTS WHICH ENDANGER PUBLIC HEALTH
AND FOR SUCH DESIGNATED ESTABLISHMENTS

AUTHORITY: The provisions of this Part 331 issued under secs. 21, 301, 81 Stat. 584, 588, 592, 593, 595; 21 U.S.C. 621, 661.

SOURCE: The provisions of this Part 331 appear at 35 F.R. 1967, Dec. 29, 1970, unless otherwise noted.

§ 331.1 Definition of "State".

For purposes of this Part, the term "State" means any State (including the Commonwealth of Puerto Rico) or organized Territory.

§ 331.2 Designation of States under paragraph 301(c) of the Act.

Each of the following States has been designated, under paragraph 301(c) of the Act, as a State in which the provisions of Titles I and IV of the Act shall apply to operations and transactions wholly within such State. The Federal provisions apply, effective on the dates shown below:

Effective date of application
of Federal provisions

Arkansas.....	June 1, 1981
California.....	April 1, 1976
Colorado.....	July 1, 1975
Connecticut.....	October 1, 1975
Guam.....	January 21, 1972
Idaho.....	July 1, 1981

(§ 331.2 continued)

Kentucky.....	January 14, 1972
Maine.....	May 12, 1980
Massachusetts.....	January 12, 1976
* Michigan.....	October 3, 1981
Minnesota.....	May 16, 1971
Missouri.....	August 18, 1972
Montana.....	April 27, 1971
Nebraska.....	October 1, 1971
Nevada.....	July 1, 1973
New Hampshire.....	August 6, 1978
New Jersey.....	July 1, 1975
New York.....	July 16, 1975
North Dakota.....	June 22, 1970
Northern Mariana Islands.....	October 29, 1979
Oregon.....	July 1, 1972
Pennsylvania.....	July 17, 1972
Puerto Rico.....	June 18, 1971
* Rhode Island.....	October 1, 1981
Tennessee.....	October 1, 1975
Virgin Islands.....	November 27, 1971
Washington.....	June 1, 1973

§ 331.3 States designated under paragraph 301(c) of the Act; application of regulations.

The provisions of the regulations in this subchapter apply to operations and transactions wholly within each State designated in § 331.2 under paragraph 301(c) of the Act, except as otherwise provided in this section. (The provisions of the regulations apply in all respects to operations and transactions in or for commerce.)

(a) Each establishment, located in such a designated State, which is granted inspection required under § 302.1(a)(2) of this subchapter, shall obtain approval of plant drawings as specified in § 304.2 of this subchapter within 18 months after the designation of the State becomes effective. The establishment, including its facilities shall be placed in compliance with the approved drawings as soon as possible, but not to exceed 36 months after such designation becomes effective. Failure to have drawings approved or to bring the establishment into compliance with such drawings within the time periods specified herein will result in the expiration of the grant of inspection. Inspection will be initially granted to any such establishments only if it is found, upon a combined evaluation of its premises, facilities and operating procedures, to be capable of producing products that are not adulterated or misbranded.

(b) Section 305.2 of this subchapter will apply to establishments required to have inspection under § 302.1(a)(2) of this subchapter, except that existing interconnections between official and unofficial establishments will be permitted if it is determined in specific cases that the interconnections are such that transfer of inedible product into the official establishment would be difficult or unusual, and any such transfers are strictly prohibited, except as permitted under other provisions of this subchapter. It is essential that separation of facilities be maintained to the extent necessary to assure that inedible product does not enter the official establishment contrary to the regulations of this subchapter.

(c) Section 308.4 of this subchapter shall apply to such establishments, except that separate toilet rooms for men and women workers will not be required when the majority of the workers in the establishment are related by blood or marriage, provided that this will not conflict with municipal or State requirements; and except that separation of toilet soil lines from house

\$381.221 (cont'd.)

* Rhode Island.....	Oct. 1, 1981. *
South Dakota.....	Jan. 2, 1971.
Tennessee.....	Oct. 1, 1975.
Utah.....	Jan. 2, 1971.
Virgin Islands.....	Nov. 27, 1971.
Washington.....	June 1, 1973.
West Virginia.....	Jan. 2, 1971.

**United States
Department of Agriculture**

**Food Safety and Inspection Service
Washington, D.C.
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